

## Chile and Salsa Contestant Guidelines/Rules

Thank you for your interest in the inaugural Bosque Chile Festival! Tasting local chile and salsa is an integral part of the festival, creating an authentic New Mexican experience! Included in this packet is information on entry fees, food, and preparation guidelines for participants.

### I. Fees

#### Entry Fees

▪ Red Chile	\$25
▪ Green Chile	\$25
▪ Salsa	\$25

**Prizes:** 1 - Custom engraved trophy per category, \$250 per category, and bragging rights for one year.

### II. State of New Mexico Environment Department Requirements

All food handlers must be healthy to serve to the public. No one with a communicable disease or symptoms which include diarrhea, vomiting, fever with chills, jaundice or open cuts with sores may prepare and serve food to the public. All food handlers must wear clean clothes and a hair restraint.

#### *Inspection*

Every chile and salsa contestant will be inspected by the State of New Mexico Environment Department. In addition, Bosque Chile Festival staff will also supervise all the contestants during the event. Any contestant who does not adhere to the rules during the event will be disqualified from receiving any awards.

#### *Sample Preparation*

- Contestants must use hand sanitizer before opening the food item.
- Contestants must use disposable utensils to portion out the product.

### III. Salsa Guidelines

- Salsa will be prepared on site during the event; preparation can begin once inspected and cleared by New Mexico Environment Department.
- All samples must be ready by noon for public consumption.
- Judging will occur at 3 p.m. by a panel of judges.
- Contestants must supply their own ingredients. A list of ingredients must be supplied to Bosque Chile Festival organizers upon registration.
- Each contestant will prepare **at least three (3) gallons** of salsa, but **five (5) gallons is recommended**.
- Contestants will prepare and serve their salsa as listed in this packet.

- Organizers will provide chips for sampling.
- Contestants are responsible for bringing their chopping, cutting, and preparation supplies and must clean their preparation area and remove all equipment and supplies once production is completed.
- Contestants must accurately request electrical needs and list equipment – organizers are not responsible for inaccurately listed needs.
- Contestants must provide their own extension cords and surge protectors.
- Contestants are required to sample their salsa until gone.
- Contestants should reserve a portion for the judges.

#### **IV. Salsa Competitors - Preparation Requirements**

- All salsas will be prepared with fresh or canned ingredients. No cooking equipment will be provided or allowed in the booth.
- All food handlers must wash hands before handling food and anytime hands are contaminated. Each contestant must have a handwashing station for the booth.
- Food handlers must use APPROPRIATE food handling gloves. Latex examination gloves are not appropriate for food handling. See glove package label for appropriate use.
- If using raw produce, wash thoroughly in clean water before cutting.
- Use only food grade containers to store ingredients and finished salsa.
- Wash all utensils in the 3-basin sink. Wash using a 3-step process:
  1. Wash in soapy water
  2. Rinse in clean water
  3. Sanitize in sanitizer water (bleach at 50-100 ppm, or about 1 cap of unscented bleach per gallon of water), air dry.
- Store finished salsa on ice, with enough ice surrounding the container to provide adequate contact for the product inside.
- Keep all food, utensils, and food contact surfaces off the ground, at least 6 inches.
- Each competitor must complete a food permit.

#### **V. Red and Green Chile Guidelines**

##### **Established commercial restaurants/preparers:**

- Each restaurant will provide 5 gallons of their chile of choice. Restaurants can enter red, green, or both. If a restaurant enters both, 5 gallons of each is required.
- Chile contestants will provide their own roasters (see example below) to heat and maintain a hot holding temperature as required by the State of New Mexico Environment Department.
- Electrical connections will be available – please accurately request electrical needs and list equipment – organizers are not responsible for inaccurately listed needs.
- Contestants must provide their own extension cords and surge protectors.

- Contestants are required to sample their chile until the 5 gallons are gone.
- Contestants should reserve a portion for the judges.



### **Commercial Restaurants/Preparers Preparation Requirements**

- Red and Green chile must come from a local restaurant or facility operating under a permit in good standing.
- Chile must be prepared at the contestant's restaurant and transported HOT (>135°F) to the event. The chile must be maintained hot (>135°F) at the event using appropriate hot holding equipment.
- Appropriate equipment includes steam table, roaster, and commercial soup pot. **Chaffing dishes are NOT approved for outdoor use by State of New Mexico Environment Department.**
- Use an accurate food thermometer (metal stem, 0-220°F range) to ensure transport and holding temperatures are maintained.
- Samples must be served on disposable utensils.
- Each contestant must have a handwashing station for the booth.
- Food handlers must use APPROPRIATE food handling gloves. Latex examination gloves are not appropriate for food handling. See glove package label for appropriate use.
- Wash all utensils in the 3-basin sink. Wash using a 3-step process:
  1. Wash in soapy water
  2. Rinse in clean water
  3. Sanitize in sanitizer water (bleach at 50-100 ppm, or about 1 cap of unscented bleach per gallon of water), air dry.

### Amateur preparers:

- Event organizers will provide a Disc-It station to prepare chile for each competitor.
- Chile will be prepared on site during the event; preparation can begin once inspected and cleared by New Mexico Environment Department.
- All samples must be ready by noon for public consumption.
- Judging will occur at 3 p.m. by a panel of judges.
- Contestants must supply their own ingredients. A list of ingredients must be supplied to Bosque Chile Festival organizers upon registration.
- Each contestant will prepare **at least three (3) gallons** of salsa, but **five (5) gallons is recommended**.
- Chile contestants must provide their own cooking pans, utensils, and supplies.
- Contestants will provide their own roasters (see example below) to heat and maintain a hot holding temperature as required by the State of New Mexico Environment Department. Chile must be kept HOT (>135°F). The chile must be maintained hot (>135°F) at the event using appropriate hot holding equipment. Use an accurate food thermometer (metal stem, 0-220°F range) to ensure holding temperatures are maintained.
- Samples must be served on disposable utensils.
- Wash utensils needed throughout the day in the 3-basin sink provided competitor. Wash using a 3-step process: 1. Wash in soapy water, 2. Rinse in clean water, 3. Sanitize in sanitizer water (bleach at 50-100 ppm, or about 1 cap of unscented bleach per gallon of water) air dry.
- Electrical connections will be available – please accurately request electrical needs and list equipment – organizers are not responsible for inaccurately listed needs.
- Contestants must provide their own extension cords and surge protectors.
- Contestants are required to sample their chile until gone.
- Contestants should reserve a portion for the judges.



## **VI. Judging Standards and Procedures**

Bosque Chile Festival organizers will establish the time for judging and inform all contestants. Chile Festival organizers will instruct each contestant when they need to deliver their samples to the judges. Chile and Salsa contestants are required to sign in at the judge's booth as they arrive. Contestants are not allowed to linger or talk to the judge and need to return to their booths.

- Judge sample cups must be filled at least 3/4 full.
- One cup for each judge will be provided.
- Festival attendees will be able to vote for their favorite salsa and/or chile. These votes will be combined with the judge's votes to determine the winner.
- Awards will be given following headliner act on stage, approximately 6:30 p.m.
- Trophies will be presented at the awards ceremony. Prize monies will be mailed.